

Pumpkin Spice Cornbread
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Snack Category Winner

Ingredients:

2 cups cornmeal mix
1 tsp pumpkin pie spice
½ cup Splenda natural sugars and Stevia blend
1 cup canned pumpkin
2 eggs
½ cup buttermilk
2 Tbsp melted butter

Preparation:

Preheat oven to 375 degrees. Spray a muffin tin or line with paper cups.

In a large bowl, combine mix, spice, and sugar and create a well in the center. In a separate bowl, whisk eggs, pumpkin, buttermilk and butter until smooth. Pour wet ingredients into the dry and stir with a spatula just until clumps are gone. Scoop batter into prepared muffin tin, filling each cup with about ¼ cup batter (or ¾ full). Bake for 15-20 minutes or until the tops spring back to the touch.

Serve warm with honey and butter!